



Beef Ragu Tortellini with Rocket-Pear Salad

FRESH & FAST Box to plate: 15 mins



Nutrition Per Serving: Energy 3411kJ (815Cal) | Protein 45.4g | Fat, total 35.2g - saturated 14.6g | Carbohydrate 74.2g - sugars 21.5g | Sodium 1618mg
The quantities provided above are averages only.

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Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



Large Frying Pan



Large Saucepan

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Beef Mince	1 small pkt	1 medium pkt
Garlic Paste	1 pkt	2 pkts
Spinach & Ricotta Tortellini	1 pkt	2 pkts

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Sizzle



Beef Mince



Italian Herbs



Garlic Paste



Tomato Paste



Silverbeet



Tomato Sugo

2. Boil



Spinach & Ricotta Tortellini

3. Toss



Pear



Rocket Leaves



Italian Dressing

- Boil the kettle
- Heat **olive oil** in a frying pan over high heat
- Cook **beef**, breaking up with a spoon, until browned, **3-4 mins**
- Stir in **Italian herbs**, **garlic paste** and **tomato paste**
- Chop **silverbeet** and stir through until wilted, **1-2 mins**
- Stir in **tomato sugo**. Remove from heat

- Pour **boiling water** into a saucepan over high heat
- Bring to boil, add **tortellini** and cook until 'al dente', **3 mins**
- Using a slotted spoon, transfer **tortellini** to frying pan and add a dash of **pasta water**
- Toss to combine and season

- Slice **pear**
- In a bowl, combine **pear**, **rocket** and **dressing** (1/2 tub for 2P / 1 tub for 4P)
- Toss and season to taste
- Serve **tortellini** with **salad**

